# **Barley**

### Barley Grades and Grade Requirements\*

Barley is divided into two classes: Malting barley and Barley. The class Malting barley is divided into three subclasses: Six-Rowed Malting Barley, Six-Rowed Blue Malting barley, and Two-Rowed Malting barley. The class Barley is divided

into three subclasses: Six Rowed barley, Two-Rowed barley, and Barley. The applicant for service may request either the malting standards or barley standards for malting types.

\* The United States Standards for Barley were revised effective June 1, 1997. The former standards appear in the 1996 U.S. Grain Exports: Quality Report.

### Grades and grade requirements for Six-rowed Malting barley and Six-rowed Blue Malting barley

	Min	imum limits o	f-	Maximum limits of-								
Grade	Test weight per bushel (pounds)	type bar		Damaged kernels <sup>1</sup> (percent)	Foreign Material (percent)	Other grains (percent)	Skinned and broken kernels (percent)	Thin barley <sup>2</sup> (percent)				
U.S. No. 1 U.S. No. 2 U.S. No. 3 U.S. No. 4	47.0 45.0 43.0 43.0	95.0 95.0 95.0 95.0	97.0 94.0 90.0 87.0	2.0 3.0 4.0 5.0	0.5 1.0 2.0 3.0	2.0 3.0 5.0 5.0	4.0 6.0 8.0 10.0	7.0 10.0 15.0 15.0				

<sup>1</sup> Injured-by-frost kernels and injured-by-mold kernels are not considered damaged kernels or considered against sound barley.

NOTE: Malting barley shall not be infested, blighted, ergoty, garlicky, smutty, or contain any special grades.

Upon request, malting barley varieties may be inspected and graded in accordance with standards established for the class Barley.

Six-rowed Malting and Six-rowed Blue Malting barley that does not meet the requirements for U.S. Nos. 1, 2, 3, or 4 Malting shall be graded under the Barley standards.

<sup>2</sup> Using a 5.5/64 x 3/4 slotted-hole sieve.

### Grades and grade requirements for Two-rowed Malting barley

	M	inimum limits o	f-	Maximum limits of-						
Grade	Test weight per bushel (pounds)	Suitable malting type (percent)	Sound barley <sup>1</sup> (percent)	Wild Oats (percent)	Foreign Material (percent)	Skinned and broken kernels (percent)	Thin barley <sup>2</sup> (percent)			
U.S. No. 1 U.S. No. 2 U.S. No. 3 U.S. No. 4	50.0 48.0 48.0 48.0	97.0 97.0 95.0 95.0	98.0 98.0 96.0 93.0	1.0 1.0 2.0 3.0	0.5 1.0 2.0 3.0	5.0 7.0 10.0 10.0	5.0 7.0 10.0 10.0			

<sup>1</sup> Injured-by-frost kernels and injured-by-mold kernels are not considered damaged kernels or considered against sound barley.

NOTE: Malting barley shall not be infested, blighted, ergoty, garlicky, smutty, or contain any special grades. Upon request, malting barley varieties may be inspected and graded in accordance with standards established for the class Barley.

Two-rowed barley that does not meet the requirements for U.S. Nos. 1, 2, 3, or 4 Malting shall be graded under the Barley standards.

### Grades and grade requirements for Barley

	Minimum	limits of-	Maximum limits of-									
Grade	Test weight per Sound bushel barley (pounds) (percent)		Damaged kernels <sup>1</sup> (percent)	Heat- damaged kernels (percent)	Foreign Material (percent)	Broken kernels (percent)	Thin barley <sup>2</sup> (percent)					
U.S.No. 1 U.S.No. 2 U.S.No. 3 U.S.No. 4 U.S.No. 5 U.S. Sample Grade	47.0 45.0 43.0 40.0 36.0	97.0 94.0 90.0 85.0 75.0	2.0 4.0 6.0 8.0 10.0	0.2 0.3 0.5 1.0 3.0	1.0 2.0 3.0 4.0 5.0	4.0 8.0 12.0 18.0 28.0	10.0 15.0 25.0 35.0 75.0					

# U.S. Sample grade shall be barley that:

- (a) Does not meet the requirements for the grades U.S. No. 1, 2, 3, 4, or 5; or
- (b) Contains 8 or more stones or any number of stones which have an aggregate weight in excess of 0.2 percent of the sample weight, 2 or more pieces of glass, 3 or more crotalaria seeds (*Crotalaria* spp.), 2 or more castor beans (*Ricinus communis* L.), 4 or more particles of an unknown foreign substance(s) or a commonly recognized harmful or toxic substance(s), 8 or more cocklebur (*Xanthium* spp.) or similar seeds singly or in combination, 10 or more rodent pellets, bird droppings, or equivalent quantity of other animal filth per 1-1/8 to 1-1/4 quarts of barley; or
- (c) Has a musty, sour, or commercially objectionable foreign odor (except smut or garlic odor); or
- (d) Is heating or otherwise of distinctly low quality.

<sup>2</sup> Using a 5.5/64 x 3/4 slotted-hole sieve.

<sup>1</sup> Includes heat-damaged kernels. Injured-by-frost kernels and injured-by-mold kernels are not considered damaged kernels.

<sup>2</sup> Using a 5/64 x 3/4 slotted-hole sieve.

#### **Definitions**

**Test weight (lb/bu)** is pounds of grain per Winchester bushel as determined using an approved device on a dockage-free barley sample.

**Test weight (kg/hl)** is the metric system equivalent to pounds per bushel. Kilograms per hectoliter are calculated by multiplying pounds per bushel by 1.287.

**Heat-damaged kernels** are kernels and pieces of barley kernels, other grains, and wild oats that are materially discolored and damaged by heat.

**Damaged kernels** are kernels, pieces of barley kernels, other grains, and wild oats that are badly ground-damaged, badly weather-damaged, diseased, frost-damaged, germ-damaged, heat-damaged, injured-by-heat, insect-bored, mold-damaged, sprout-damaged, or otherwise materially damaged.

**Foreign material** is all matter other than barley, other grains, and wild oats that remains in the sample after removal of dockage.

**Skinned and broken kernels** are barley kernels that have one-third or more of the hull removed, or that the hull is loose or missing over the germ, or broken kernels, or whole kernels that have a part or all of the germ missing.

**Dockage** is all matter other than barley that can be removed from the original sample by use of an approved device. Also, underdeveloped, shriveled, and small pieces of barley kernels removed by properly separating the material other than barley and that cannot be recovered by properly rescreening or recleaning.

**Moisture** is the water content of grain as determined by an approved moisture meter. The percentage of moisture in a sample does not affect the numerical grade.

**Suitable malting type** are varieties of malting barley that are recommended by the American Malting Barley Association and any other proprietary malting type(s) used by the malting and brewing industries.

**Sound barley** is kernels and pieces of barley kernels that are not damaged.

## Thin barley is:

Six-rowed Malting barley that passes through a  $5/64 \times 3/4$  slotted-hole sieve and Two-rowed Malting barley that passes through a  $5.5/64 \times 3/4$  slotted-hole sieve.

Six-rowed barley, Two-rowed barley, or Barley that passes through a 5/64 x 3/4 slotted-hole sieve.

Table 16. U.S. Barley Exports: Number of lots and quantity exported by class and grade, 2001-2003

		20	01	20	02	2003		
Class	Grade	Number of Lots	Metric Tons	Number of Lots	Metric Tons	Number of Lots	Metric Tons	
	U.S. No. 2	56	610,061	37	302,912	35	434,022	
	U.S. No. 3	10	77,852	_	_	5	60,574	
	U.S. No. 4	3	24,960	10	34,703	4	12,805	
	All lots	69	712,873	47	337,615	44	507,401	

<sup>-- =</sup> No lots reported in this category.

Table 17. Summary of export Barley quality, 2001-2003

				20	01			20	002		2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight	U.S. No. 2	45.0	56	51.8	46.0	55.6	37	52.6	50.1	58.5	35	51.0	49.5	53.4
(lb/bu)	U.S. No. 3	43.0	10	49.9	46.3	52.5	_	_	_	_	5	51.3	50.0	54.1
,	U.S. No. 4	43.0	3	52.9	52.3	53.1	10	54.3	51.7	56.3	4	52.8	51.1	56.0
	All lots	N/A	69	51.6	46.0	55.6	47	52.8	50.1	58.5	44	51.1	49.5	56.0
Test Weight	U.S. No. 2	N/A	56	66.7	59.2	71.6	37	67.7	64.4	75.3	35	65.7	63.7	68.7
(kg/hl)	U.S. No. 3	N/A	10	64.2	59.6	67.6	_	_	_	_	5	66.0	64.4	69.6
(8)	U.S. No. 4	N/A	3	68.1	67.3	68.4	10	69.8	66.6	72.4	4	68.0	65.8	72.1
	All lots	N/A	69	66.5	59.2	71.6	47	67.9	64.4	75.3	44	65.8	63.7	72.1
Moisture	U.S. No. 2	N/A	56	11.0	9.8	12.9	37	10.8	9.9	12.0	35	10.7	9.7	11.6
	U.S. No. 3	N/A	10	11.6	106	12.7	_	_	_	_	5	11.0	10.6	11.3
	U.S. No. 4	N/A	3	12.8	12.4	13.0	10	11.7	10.8	13.1	4	12.7	11.2	13.4
	All lots	N/A	69	11.1	9.8	13.0	47	10.9	9.9	13.1	44	10.8	9.7	13.4
Heat-damaged	U.S. No. 2	0.3	56	0.0	0.0	0.0	37	0.0	0.0	0.0	35	0.0	0.0	0.0
Kernels	U.S. No. 3	0.5	10	0.0	0.0	0.0	_	_	_	_	5	0.0	0.0	0.0
	U.S. No. 4	1.0	3	0.0	0.0	0.0	10	0.0	0.0	0.0	4	0.0	0.0	0.0
	All lots	N/A	69	0.0	0.0	0.0	47	0.0	0.0	0.0	44	0.0	0.0	0.0
Damaged	U.S. No. 2	4.0	56	0.3	0.0	1.2	37	0.3	0.0	2.5	35	0.3	0.0	1.3
Kernels	U.S. No. 3	6.0	10	1.0	0.2	2.8	_	_	_	_	5	0.3	0.0	0.6
(Total)	U.S. No. 4	8.0	3	0.2	0.2	0.3	10	0.1	0.0	0.5	4	0.3	0.1	0.3
	All lots	N/A	69	0.4	0.0	2.8	47	0.3	0.0	2.5	44	0.3	0.0	1.3
Foreign	U.S. No. 2	2.0	56	0.1	0.0	0.3	37	0.1	0.0	0.7	35	0.1	0.0	0.4
Material	U.S. No. 3	3.0	10	0.1	0.0	0.3	_	_	_	_	5	0.1	0.0	0.1
	U.S. No. 4	4.0	3	0.0	0.0	0.1	10	0.0	0.0	0.1	4	0.0	0.0	0.1
	All lots	N/A	69	0.1	0.0	0.3	47	0.1	0.0	0.7	44	0.1	0.0	0.4
Sound Barley	U.S. No. 2	94.0	56	98.7	95.0	100.0	37	99.0	96.4	100.0	35	98.8	96.7	99.9
	U.S. No. 3	90.0	10	97.5	96.2	99.3	_	_	_	_	5	99.5	99.3	99.8
	U.S. No. 4	87.0	3	99.5	99.3	99.6	10	99.6	99.2	100.0	4	99.6	99.3	99.9
	All lots	N/A	69	98.6	95.0	100.0	47	99.1	96.4	100.0	44	98.9	96.7	99.9
Thin Barley	U.S. No. 2	15.0	56	7.5	2.8	14.0	37	7.4	3.4	13.5	35	8.5	3.2	14.3
-	U.S. No. 3	15.0	10	13.5	9.8	19.9	_	_	_	_	5	7.8	7.0	9.5
	U.S. No. 4	15.0	3	0.6	0.0	1.0	10	1.4	0.2	7.6	4	0.6	0.2	1.1
	All lots	N/A	69	7.9	0.0	19.9	47	6.8	0.2	13.5	44	8.2	0.2	14.3

<sup>-- =</sup> No lots reported in this category.

continued

Table 17. Summary of export Barley quality, 2001-2003 -- Continued

Factor				20	001		2002				2003				
	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	
Broken	U.S. No. 2	8.0	56	0.0	0.0	0.0	37	0.0	0.0	0.0	35	0.0	0.0	0.0	
Kernels	U.S. No. 3	12.0	10	0.0	0.0	0.0	_	_	_	_	5	0.0	0.0	0.0	
	U.S. No. 4	12.0	3	0.0	0.0	0.0	10	0.0	0.0	0.0	4	0.0	0.0	0.0	
	All lots	N/A	69	0.0	0.0	0.0	47	0.0	0.0	0.0	44	0.0	0.0	0.0	
Dockage	U.S. No. 2	N/A	56	1.2	0.1	2.0	37	1.0	0.3	1.6	35	1.0	0.1	1.3	
	U.S.No.3	N/A	10	1.6	1.3	2.3	_	_	_	_	5	1.1	0.9	1.3	
	U.S. No. 4	N/A	3	0.1	0.1	0.1	10	0.2	0.1	0.4	4	0.2	0.1	0.3	
	All lots	N/A	69	1.2	0.1	2.3	47	0.9	0.1	1.6	44	1.0	0.1	1.3	

N/A = Does not apply.--= No lots reported in this category.